



**SOMERSET COUNTY
DEPARTMENT OF HEALTH**
P.O. Box 3000 * 27 Warren Street
Somerville, NJ 08876
Tel (908) 231-7155 * Fax (908) 704-8042



RETAIL FOOD ESTABLISHMENT PLAN REVIEW APPLICATION

NEW **REMODEL** **CONVERSION**

Date: _____

Name of Establishment: _____

Address: _____

Phone (If available): _____

Name of Owner: _____

Mailing Address: _____

Telephone #: _____

Contact Person (Architect, Owner, Manager): _____

Telephone #: _____

I have submitted plans / applications to the following Departments: (If Applicable)

- | | |
|--|--|
| <input type="checkbox"/> Zoning | <input type="checkbox"/> Electrical |
| <input type="checkbox"/> Planning | <input type="checkbox"/> Fire |
| <input type="checkbox"/> Building | <input type="checkbox"/> Police |
| <input type="checkbox"/> Plumbing | <input type="checkbox"/> Other |

Note: Only complete submittals will be accepted. A submittal is deemed complete if it has the interior design layout, copy of plumbing plan, 1 copy of menu and estimated meals that will be served, 1 copy of all equipment specifications, and the required review fee.

SIGNED _____

- a) Indicate self-closing devices on doors where required
- b) Indicate screening or other insect control devices

Lighting:

- a) Indicate placement of all light fixtures in relation to equipment
- b) Indicate illumination level (in foot candles) for all areas; including toilet rooms, storage areas, etc. Specific intensities must be shown for food preparation areas and utensil washing areas.
- c) Light shields must be provided in food prep areas.

Plumbing: Detailed plumbing plans must be submitted to the plumbing inspector for approval. Plumbing must comply with the NJ Uniform Construction Code. In addition, the plans must include:

- a) All hand washing sinks
- b) Three compartment sinks (where applicable)
- c) Cross-connection controls
- d) At least one utility sink or curbed cleaning facility with floor drain shall be provided and used for cleaning mops and similar wet floor cleaning tools.
- e) Plumbing riser diagram

Toilet and Hand washing Facilities: Hand washing sinks must be available in food prep area and counter area. In addition, please submit the following on the plans to this Department:

- a) Provide restroom locations. Patrons must have access to rest rooms in “eat-in” facilities. Patron access may not be through food areas.
- b) Indicate dressing and / or locker rooms for employees. (Some type of storage facilities for personal items are required.)
- c) Restroom doors must be self closing. If there are no windows, ventilation system must be installed.
- d) Garbage can with lid shall be provided in restrooms.
- e) Employee “hand wash sign” must be posted in all restrooms and at hand wash sinks

Dishwashing:

- a) Method for sanitization must be provided. This includes type of sink or dishwasher

Food Storage Areas:

- a) Indicate construction of floors, walls and ceilings.
- b) Indicate ventilation of storage rooms.
- c) Indicate location and construction of storage shelves

Food Displays:

- a) Indicate counter sneeze guards or other protective devices.

Equipment: A list of all equipment must be provided an addendum to the plans showing the manufacturer and the model for all equipment.

Equipment and Utensil Storage:

- a) Adequate storage facilities for all equipment such as tableware, kitchenware, utensils, etc., must be clearly shown.
- b) Complete details must be included for running water dipper wells for frozen dippers, including water inlet, waste connection, etc.
- c) Equipment must be located either far apart for easy cleaning or 1/32” space between. If exposed to seepage, equipment to be sealed to adjoining equipment or to walls.



BOROUGH OF BOUND BROOK

BUREAU OF FIRE PREVENTION

230 Hamilton St., Bound Brook, NJ 08805

Phone: (732) 356-0833 Fax: (732) 560-9136
Office of The Borough Fire Marshall

APPLICATION FOR PERMIT – NOTE: Applications MUST be submitted 5 days BEFORE any permit is issued. Payment must be made at time of submission

The Uniform Fire Code states:

“Permits shall be required, and obtained from the local enforcing agency for the activities specified in this section, except where they are an integral part of a process or activity by reason of which a use is required to be registered and regulated as a life hazard use. Permits shall at all times be kept in the premises designated therein and shall at all times be subject to inspection by the fire official.” [N.J.A.C. 5:70-2.7(a)]

Date of application: _____

Location where activity will occur: _____

Date: _____ Time: _____

Applicant Name: _____ Address _____

Organization Name: _____

Organization Address: _____

Phone/Fax Number: _____ Emer. # : _____

Block/Lot: _____ Registration #: _____

The above named applicant hereby requests permission to conduct the following activity at the above indication location:

And for the keeping, storage, occupancy, sale, handling or manufacture of the following:

(State quantities for each category to be stored, or used and the method stored or used:)

I hereby acknowledge that I have read this application, that the information given is correct, and that I am the owner, or duly authorized to act in the owner’s behalf and as such hereby agree to comply with the applicable requirements of the fire code as well as any specific conditions imposed by the fire official.

Applicant Signature

Fire Marshall Signature

Note: There are 5 Types of permits and associated fees.

Fee Amount

Permit Type



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Chris Czuba
Fire Marshall

Fire Safety Requirements for Food Service Vendors

(Carnivals, Fairs, exterior Public Gatherings Etc.)

Cooking:

A type 1 fire safety permit is required for any operation that uses an open flame with a public gathering.

Open flame appliances shall be a minimum of 5 feet from combustible materials.

A minimum 10 lb ABC fire extinguisher shall be in close proximity to the cooking appliance.

A class K fire extinguisher is required when deep frying.

Tents:

Tents that are to be used for cooking operation shall be composed of materials that meet the flame propagation performance criteria of NFPA 701. Proof of treated material shall be provided to the Fire Official.

Open flame or other heat producing appliances shall not be permitted inside tents, canopies or membrane structures unless the material is treated in accordance with NFPA 701.

Suitable barricades shall be provided to maintain a minimum of 5 feet between the heat producing appliance and the public.

LP Gas (propane):

LP gas containers shall be located outside or on the exterior perimeter of tents or canopies, safety relief devices shall be directed away from tents or canopies.

LP gas containers shall be located a minimum of 5 feet away from the heat producing appliance.

LP gas containers shall be securely fastened in place to prevent unauthorized movement.

Fees:

A permit shall not be issued until the designated fees are paid.

The fire Official may revoke a Permit if any violation of the Code exists.